

# TODO WOK



## Menu in english

### Allergy information:

Dear customers. Please bare in mind that in our kitchens we use various ingredients that may produce allergic reactions such as soy, peanuts, nuts, seafood, fish, eggs, wheat flour, sulfites, sesame, eggs, lactose and celery. Not all of the ingredients we use are listed in the description of our dishes. If you have any dietary requirements please don't hesitate to inform a member of staff and we will do our utmost to accommodate your needs.

### Spice level

Please let us know how spicy you'd like your food.

Mild



Medium



Hot and spicy



Since 2012,  
in Wok we  
have been  
using eggs  
that come 100%  
from cage-free hens.

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## Starters and sharing plates



### Gyozas

Pan fried and steamed chinese style dumplings served with garlic and soy sauce infusion and toasted sesame oil.

**Mushroom.** (5 pieces) Filled with a mix of mushrooms, ginger, mirin and soy sauce. \$24.900

**Chicken.** (5 pieces) Filled with a mix of chicken breast, mushrooms, ginger and toasted sesame seeds. \$25.900

**Beef.** (5 pieces) Filled with a mix of beef, mushrooms, ginger and toasted sesame seeds. \$29.800

**Mixed.** 2 chicken gyozas, 2 beef gyozas and 2 yasai gyozas. \$30.800

**Chili gyoza.** You can order all of our gyozas to be cooked with a spicy chilli, garlic and soy sauce infusion.



### Spring rolls

**Vegetable spring roll.** (2 pieces) Filled with a mix of vegetables, smoked tofu, shitake mushrooms, vermicelli noodles, soy sauce and sesame oil. Served with a sweet and sour dipping sauce. \$18.600

**Thai spring rolls.** (2 pieces) Filled with a mix of chicken breast and vegetables, with soy sauce. Served with a sweet and sour dipping sauce. \$19.600

**Shrimp spring rolls.** (3 pieces) Filled with shrimps, coriander and sesame. Served with a Cambodian style lime and pepper dipping sauce. \$19.600

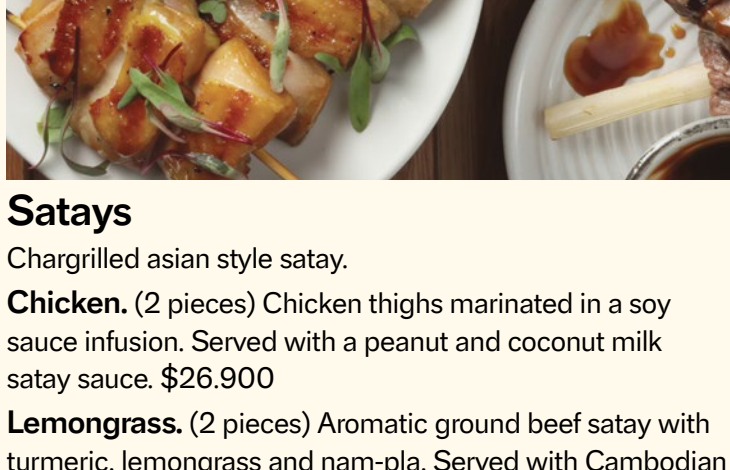


### Satays

Chargrilled asian style satay.

**Chicken.** (2 pieces) Chicken thighs marinated in a soy sauce infusion. Served with a peanut and coconut milk satay sauce. \$26.900

**Lemongrass.** (2 pieces) Aromatic ground beef satay with turmeric, lemongrass and nam-pla. Served with Cambodian lime and pepper dipping sauce. \$25.900



### Rice paper rolls

**Vegetables.** (6 pieces) Butternut squash, avocado, jicama with mayonnaise, lettuce and micro greens. Served with a soy infused dipping sauce (does not contain nam-pla). \$19.900

**Shrimp.** (2 pieces) With vermicelli rice pasta, carrots, lettuce and herbs. \$22.900



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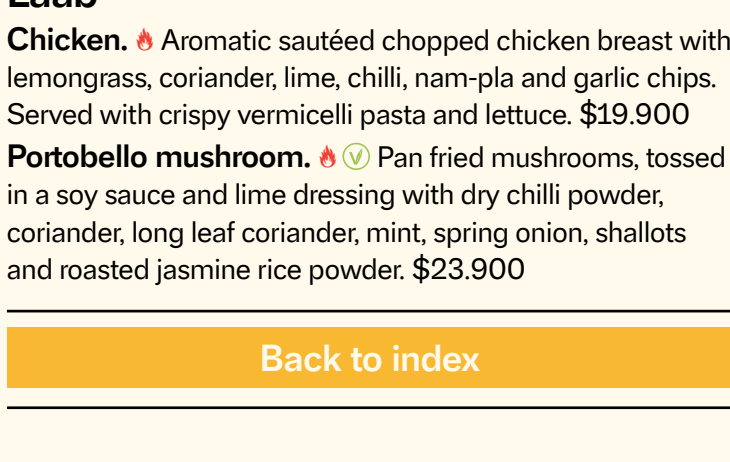
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### Laab

**Chicken.** Aromatic sautéed chopped chicken breast with lemongrass, coriander, lime, chilli, nam-pla and garlic chips. Served with crispy vermicelli pasta and lettuce. \$19.900

**Portobello mushroom.** Pan fried mushrooms, tossed in a soy sauce and lime dressing with dry chilli powder, coriander, long leaf coriander, mint, spring onion, shallots and roasted jasmine rice powder. \$23.900



## Southeast Asian starters



### Thai squid 🔥

Chargrilled squid tossed in a citric dressing. We recommend that you order a portion of jasmine or brown rice to accompany this dish (not included in the price). \$36.900



### Artisanal khmer sausages 🔥

(2 pieces) Cambodian style sausages filled with minced pork, coconut milk, lemongrass, peanuts chilli, nam-pla and coriander. Served with green mango salad and sweet chilli sauce. \$30.900



### Thai pomelo salad 🔥

Pomelo, shrimps, cashews, toasted coconut, chilli, micro greens and shallots tossed in a Thai style nam-pla and lime dressing. \$40.900



### Banh mi 🔥

Vietnamese style baguette filled with lettuce, pickled carrot, cucumber, herbs, mayonnaise and sriracha sauce.

**Omelette.** 🍏 (contains soy sauce). \$21.900

**Chicken.** With chargrilled chicken thighs marinated in a soy and peanut oil infusion. \$28.900



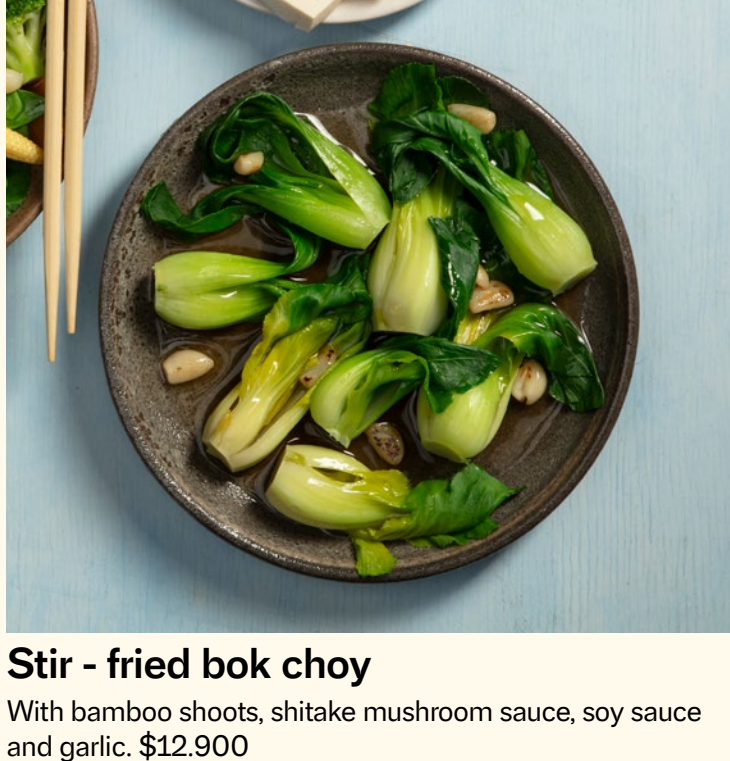
### Small soups 🍏

**Carrot.** Carrot, ginger, coriander and coconut milk. \$20.900

**Miso.** Miso with wakame, tofu and spring onion. \$12.400

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### Stir - fried bok choy

With bamboo shoots, shitake mushroom sauce, soy sauce and garlic. \$12.900



### Stir - fried vegetables

With shitake mushroom sauce, soy sauce and garlic. \$21.900

With tofu. \$26.600



### Salad with sea weed and avocado

Mix of organic salad leaves, avocado, hearts of palm, radish and seaweed, tossed in a ginger dressing. \$22.900



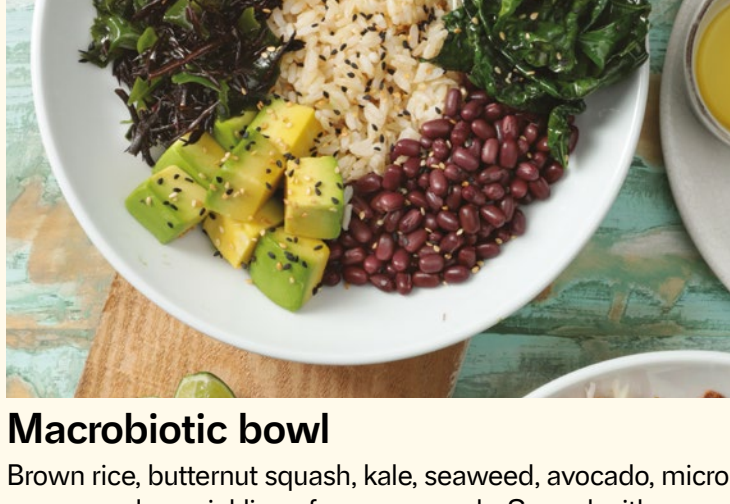
### Wok house salad

Mix of organic salad leaves with seasonal vegetables, miso chips, seaweed and sesame seeds. Served with a miso, tahini sauce or ginger dressing.

Smoked tofu. \$29.900

Chicken breast. \$34.900

Smoked trout. \$37.900



### Macrobiotic bowl

Brown rice, butternut squash, kale, seaweed, avocado, micro greens and a sprinkling of sesame seeds. Served with a miso tahine dressing, olive oil and lime. \$28.900



### Omelette thai 🔥

Omelette with vegetables, thai basil, coriander, wood ear mushrooms, chili and soy sauce. Served on a bed of jasmine or brown rice. \$18.900



### Stir - fried mushrooms with tofu

Selection of mushrooms, tofu, baby bok choy, spring onion, Thai basil, shitake mushroom sauce, soy sauce and garlic. Served with jasmine or brown rice. \$31.900



### Thai style mushroom salad 🔥

Mix of mushrooms, cashews, shallots, chili and celery leaves tossed in a soy and lime dressing. \$38.900



## Stir - fried brown rice

Rice bowl sizes 🍣🍣



### Khao pad 🍣

Stir fried brown rice with vegetables, egg, oyster sauce, soy sauce, lemongrass and sesame oil.

**Oyster mushroom with Shitake sauce.** (V) \$21.900

**Chicken breast.** \$25.900

**Pork.** \$28.900



### Stir - fried brown rice 🍣 (V)

With shitake mushrooms, carrots, green beans, egg, tofu, cashew nuts, galangal, kaffir lime leaves, lemongrass and yellow soy bean sauce. \$33.900

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## Donburis



### Bamboo Wok

Chargrilled chicken breast served with stir fried vegetables with hoisin sauce, jasmine or brown rice, green mango and sesame seeds. \$37.900

With portobello mushrooms.  \$32.900



### Lomo Wok

Chargrilled beef served with stir fried vegetables. teriyaki sauce, jasmine or brown rice, sesame seeds and japanese radish. \$44.900



### Tori tatsuta age

Japanese style crispy caramelized chicken breast served with a vegetable and coconut milk red curry (contains dried shrimp paste) and jasmine or brown rice with sesame seeds and japanese radish. \$39.900



### Trout donburi

Grilled trout (marinated with soy sauce, mirin and lemon) served with sushi or brown rice, vegetable slaw, mango, avocado, shichimi (blend of sesame seeds and spices) and poke sauce. \$35.900

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## Stir - fried rice

Rice bowl sizes 🍴🍴



### Cantonese rice 🍴

Stir fried rice with chicken breast, apples, bok choy, vegetables, sesame oil, ginger, soy sauce, sesame seeds and lime. Served with brown or jasmine rice. \$28.900



### Mandarin rice 🍴

Stir fried rice with vegetables, egg, sesame oil, nam pla, lemongrass and sesame seeds. Prepared with brown or jasmine rice.

**With vegetables and shitake sauce (does not contain nam-pla).** 🌱 \$26.900

**With beef sirloin marinated in soy sauce.** \$45.900

**With jumbo shrimps.** \$44.900



### Nasi goreng 🍴🔥

Stir fried jasmine rice with vegetables, egg, soy sauce, celery leaves, turmeric, cashew nuts, peanut and shrimp oil. Served with crispy fried shallots, peanuts, toasted coconut and cucumber.

**With tofu (without shrimp oil).** 🌱 \$34.900

**With beef sirloin marinated in soy sauce.** \$45.900

**With shrimps.** \$44.900

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## Southeast Asian



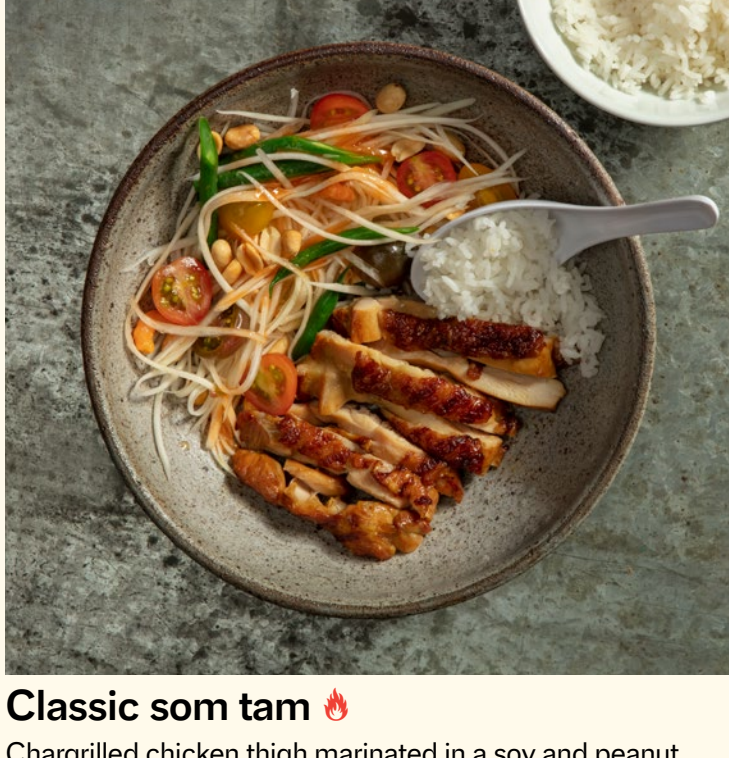
### Thai basil stir - fry 🔥

Stir fried finely chopped chicken breast with chilli, garlic, thai basil and oyster sauce. Served with a fried egg and jasmine or brown rice. \$28.700



### Chicken and cashew 🔥

Stir fried chicken breast with sugar snap peas, red onion, tamarind, nam-pla, oyster sauce, chilli, coriander and spring onion. Served with jasmine or brown rice. \$33.900



### Classic som tam 🔥

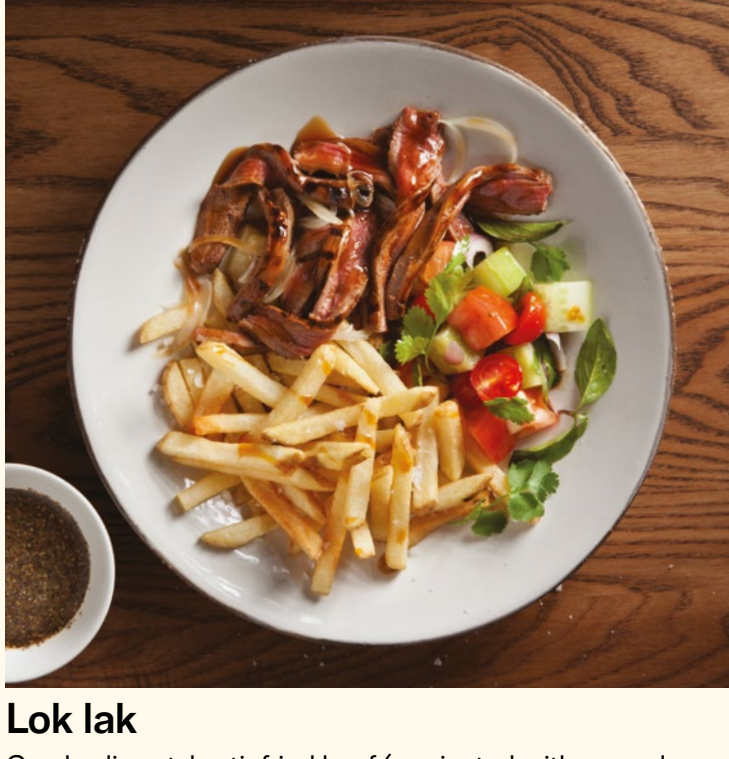
Chargrilled chicken thigh marinated in a soy and peanut oil infusion, shredded green papaya, cherry tomatoes and peanuts with a chili, nam-pla, dried shrimp and lime dressing. Served with jasmine or brown rice. \$28.700



### Chicken with green mango salad 🔥

Chargrilled chicken thighs marinated in a soy and peanut oil infusion. Served with a green mango, cashew nut and herb salad and a sweet chilli dipping sauce. \$29.900

**With trout.** \$33.900



### Lok lak

Cambodian style stir fried beef (marinated with nam-pla and sesame oil) with oyster sauce served with a tomato and cucumber salad, french fries and a Cambodian lime and pepper dipping sauce. \$39.900

**With portobello mushrooms stir fried with shitake sauce and soy sauce.** 🌱 \$33.900



### Thai chimichurri 🔥

Tomato salad with fresh herbs, shallots and peanuts. With rump steak. Served with chimichurri sauce with thai basil, fresh coriander and chili.

**With tofu.** 🌱 \$28.700

**With chicken.** \$33.900

**With rump steak.** \$39.900



### Khao mon gai 🔥

Slices of breaded chicken breast served on a bed of jasmine or brown rice, with a cucumber, shallot, chilli and coriander salad and a sweet soy and ginger dressing. Served with a chicken broth. \$34.900

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## Ramen



### Shoyu

Homemade wheat and egg based noodles served in a chicken and chashu (pork and soy sauce) broth with marinated soft boiled eggs, mizuna, spring onion, hearts of palm and sesame oil.

**With chicken thigh. \$33.900**

**With chashu (pork). \$37.900**

### Vegetable miso ramen 🍲 (V)

Wheat based noodles, smoked tofu, stir-fried vegetables, miso and vegetable broth, soy sauce, sesame seeds, spring onion, wakame and chili oil.  
\$26.900



### Wonton (V)

Homemade wheat based noodles (egg free) served in a vegetable broth with tofu wontons, shiitake mushrooms, chives and sesame oil. \$33.900



### Tan tan 🍲

Homemade wheat based noodles (egg free) with stir-fried chopped chicken with shiitake mushrooms and courgettes. Served in an aromatic chicken and tahine broth with szechuan peppercorn, sesame, chilli oil, garlic, spring onion, bok choy and chashu sauce (pork and soy sauce). \$37.900

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## Soups



### **Vietnamese noodle soup with mushrooms**

Vegetable broth with rice noodles, bean sprouts, soy sauce, spring onion and fresh coriander. Served with sriracha sauce and lime. \$23.900



### **Vietnamese noodle soup**

**With chicken.** Chicken broth with rice noodles, bean sprouts, oyster sauce, nam-pla, spring onion and fresh coriander. Served with sriracha sauce and lime. With chicken \$29.900



**With rump steak.** Chicken broth with rice noodles, bean sprouts, oyster sauce, nam-pla, spring onion and fresh coriander. Served with sriracha sauce and lime. \$37.900



### **Tom yam**

Aromatic seafood broth with mushrooms, lemongrass, kaffir lime leaves, coriander, galangal, chili and nam-pla. Served with rice (jasmine or brown) or with rice pasta.

**With chicken breast.** \$34.900

**With jumbo shrimp.** \$41.900

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


## Noodles



### Phad thai

Stir fried rice noodles with bean sprouts, tamarind, spring onion, egg, nam-pla, soy sauce and peanuts.

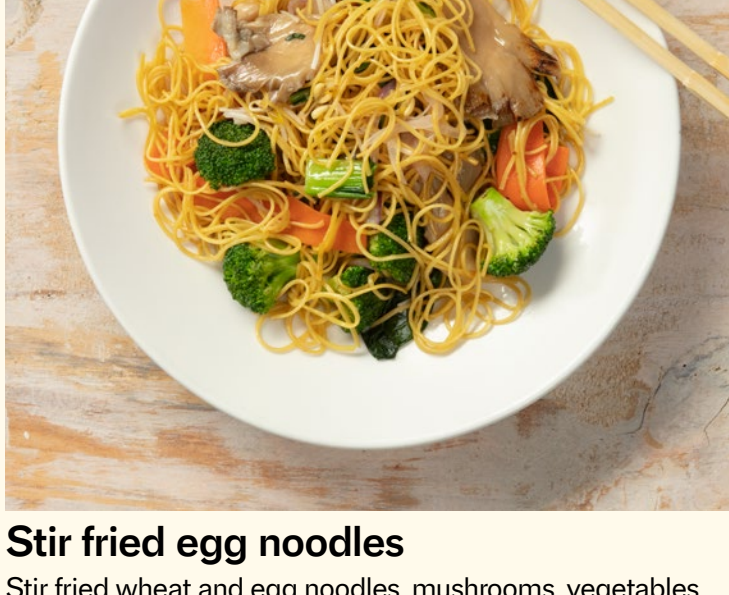
**With vegetables and tofu (without nam pla).**  \$29.900

**With chicken breast.** \$35.900

**With shrimp.** \$40.900

**With seafood (shrimp, squid and fish).** \$46.900

**Spicy Phad Thai.**  Let your server know if you want your Pad Thai prepared with an added spicy kick of chilli.



### Stir fried egg noodles

Stir fried wheat and egg noodles, mushrooms, vegetables, oyster sauce, soy sauce, ginger and sesame oil.

**With vegetables and shitake sauce.** \$26.900

**With chicken breast.** \$33.900

**With shrimp and chicken breast.** \$37.900



### Lemongrass chicken vermicelli pasta bowl


Chargrilled chicken thigh marinated in a soy and peanut oil infusion, stir-fried with lemongrass, yellow curry, onions and nam-pla. Served with rice vermicelli pasta and a carrot, cucumber, fresh herb and peanut salad served with a Vietnamese sweet and sour fresh lime and nam-pla sauce. \$34.900

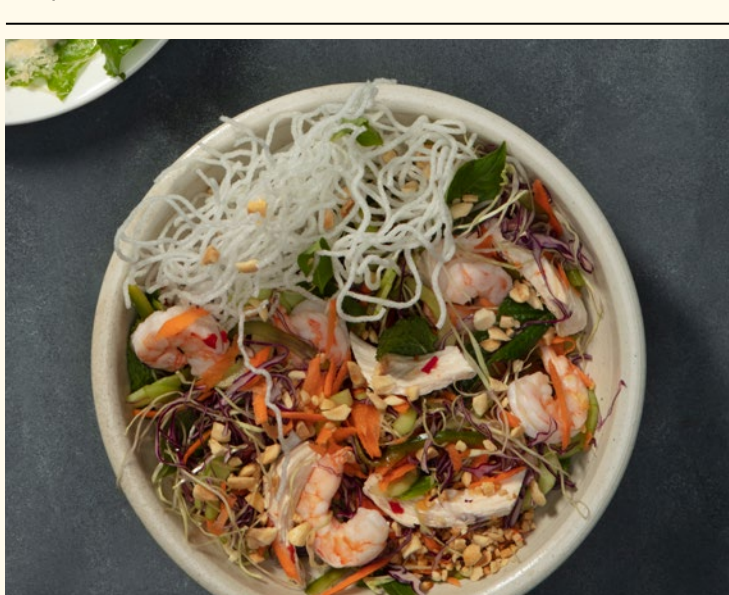


### Thai rice pasta bowl

Aromatic shrimp and fish balls served with rice pasta, herbs, bean sprouts, spring onion, garlic chips, peanuts and dried chilli powder served with a nam-pla and lime dressing. \$34.900

**With smoked tofu, avocado and egg, served with a soy and lime dressing (does not contain nam-pla).**

 \$23.900



### Crispy noodles

Shrimps, poached chicken breast, vegetables, crispy vermicelli noodles, thai basil, mint and peanuts tossed in a nam-pla and lime dressing. \$36.900



### Siam noodles

Jumbo shrimps, stir-fried aromatic chopped chicken breast and vermicelli noodles with lemongrass, coriander, mint, chilli and a piquant nam-pla and lime dressing. \$39.900

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## Curries



### Khmer 🔥

Cambodian style stir fried lemongrass curry with oyster mushrooms, carrots, cauliflower, green beans, holy basil, peanuts and nam-pla. Served with jasmine or brown rice.

**With tofu (without nam-pla).** 🌱 \$30.900

**With chicken breast.** \$33.900



### Khao soi 🔥

Yellow chicken curry with coconut milk, nam-pla, shrimp paste, kaffir lime leaves, and Thai basil with pasta (contains wheat and egg), garlic chips, crispy shallots and coriander. Served with pickled bok choy, chili sauce and lime. \$41.900

**With tofu.** \$36.900

### Japanese curry rice

Homemade curry served with rice and vegetable pickle.

**Breaded chicken breast.** \$29.900

**Breaded pork chop.** \$31.900

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# Onigiris



## Edamame and sesame

Rice, sesame and nori. \$9.900

## Putumayo palm hearts

Rice, palm hearts, nori, mayonnaise and miso. \$12.900

## Shrimp and kani 🍣

Rice, shrimp, kani sticks, mayonnaise and nori. \$13.900

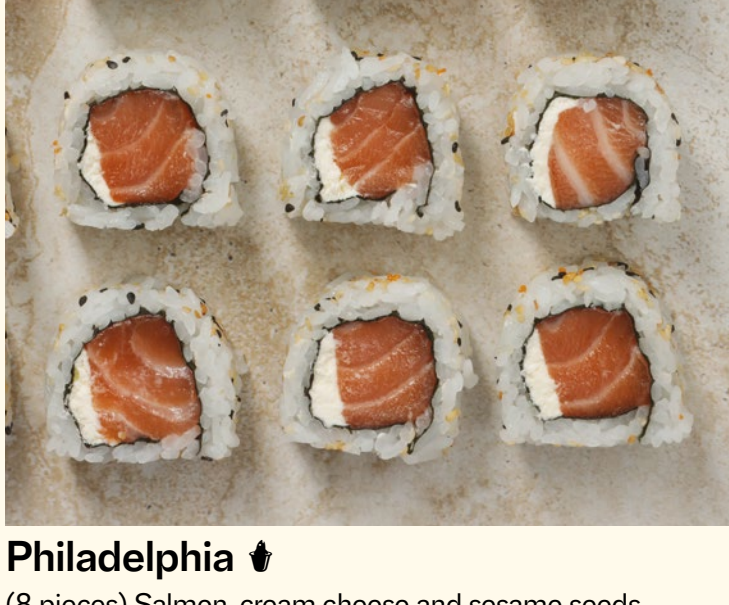
## Smoked trout 🍣

Rice, smoked trout and nori. \$15.900

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## Maki

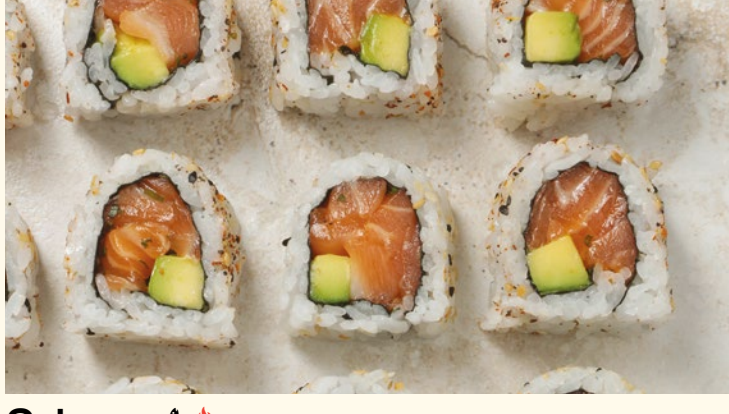


### Philadelphia 🍣

(8 pieces) Salmon, cream cheese and sesame seeds.

\$27.900

With trout. \$22.900



### Salmon 🍣🔥

(8 pieces) Avocado, chives, miso mayonnaise, rocoto sauce, Wok shichimi (mixture of sesame seeds and spices).

\$28.900



### Tuna 🍣🍣🔥

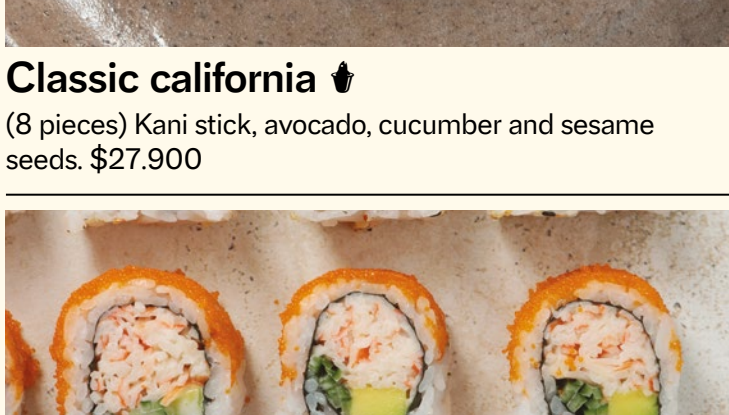
(8 pieces) Avocado, chives, miso mayonnaise, ginger, olive oil, Wok shichimi (mixture of sesame seeds and spices).

\$26.900



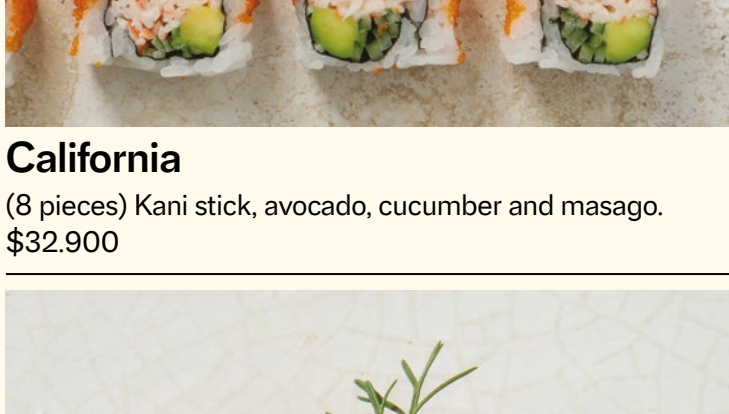
### Classic california 🍣

(8 pieces) Kani stick, avocado, cucumber and sesame seeds. \$27.900



### California

(8 pieces) Kani stick, avocado, cucumber and masago. \$32.900



### Jalapeño 🍣🍣🔥

(8 pieces) Tuna, avocado, jalapeño, coriander and rocoto sauce with sesame oil. \$38.900



### Spicy roll 🍣🍣🍣🔥

(8 pieces) Shrimp, Kani stick, avocado and cucumber, rolled in sashimi slices, topped with jalapeño, spicy mayonnaise and tangerine sauce with soy and sesame seed oil.

\$37.900

With trout. \$34.800



## Maki

### Ebi cashew

(8u) Shrimp, avocado, cashew, miso mayonnaise, chives and lime. Served with ponzu mayonnaise \$22.900



### Bamboo 🍣

(8 pieces) Pirarucú, cream cheese, green mango and plantain, wrapped in avocado, topped with teriyaki sauce and sesame seeds. \$37.900

**Veggie (without Pirarucú).** \$20.900



### Rainbow maki 🍣🍣🍣🍣

(8u) Kani stick and avocado, rolled in salmon, trout, shrimp, avocado and sashimi. \$38.900



### Wok maki salmón 🍣

(8 pieces) Kani stick, cream cheese and masago, rolled in salmon sashimi. \$38.900

**With trout.** \$34.900



### Dynamite 🍣🍣🍣🍣🔥

(6 pieces) Shrimp, kani stick and fish, masago, asparragus, avocado, with dynamite mayonnaise, spring onion, butter, garlic and teriyaki sauce. \$38.900



### Salmon tempura ko 🍣

(8 pieces) Grilled marinated salmon, cucumber, avocado and cream cheese, served with crunchy tempura ko and teriyaki sauce with yuzu and miso. \$39.900



## Maki



### Wokn'roll 🍣🍣🍣

(8 pieces) Kani sticks, shrimp tempura and cream cheese wrapped in fish and kani stick tartare with chives, coriander, teriyaki sauce and sesame seeds. \$39.900



### Bomba 🍣🔥

(8 pieces) Shrimp tempura roll with kani stick, avocado, chipotle sauce and teriyaki sauce. \$39.900



### Tempura ko (ebi) 🍣

(8 pieces) Shrimp tempura, kani stick, cream cheese, cucumber and avocado, rolled in tempura ko, topped with teriyaki sauce and sesame seeds. \$38.900



### Ceviche maki (acevichado) 🍣🍣🍣

(8 pieces) Panko fried shrimp and avocado, rolled in sashimi, topped with white onion, garlic, coriander and "leche de tigre" sauce (contains celery). \$39.900



## Wok fish



### **Cambodian style fish** 🇰🇲🇰🇲🔥

With green mango salad, herb and peanut salad and a khmer lime and pepper sauce. Served with jasmine or brown rice. \$55.900

### **Salmon thai** 🇹🇼🔥

Roasted salmon served with green mango salad, roasted red peppers, nam-pla, chilli, sesame seeds and sushi rice. \$57.900

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## Sake maguro don 🍴🍣🍷🔥

Tuna and salmon with poke sauce (contains sesame seed oil), seared avocado, green mango, cabbage, sesame seeds, edamame, coriander and Wok shichimi (mixture of sesame seeds and spices), served a bed of sushi rice. \$39.900

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## Veggie nigiri



Shitake with sesame oil and sesame seed, avocado, plantain, tomato or asparagus.

**Per piece. \$3.800**

**3 pieces. \$11.200**

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### Shitake mushrooms

(8 pieces) Shitake mushrooms, sun dried tomatoes, spinach and asparagus, rolled in avocado, topped with lemon and citrus fruit puree. \$24.900



### Kapa

(8 pieces) Cucumber, avocado, plum sauce, shiso and sesame seeds. \$14.900



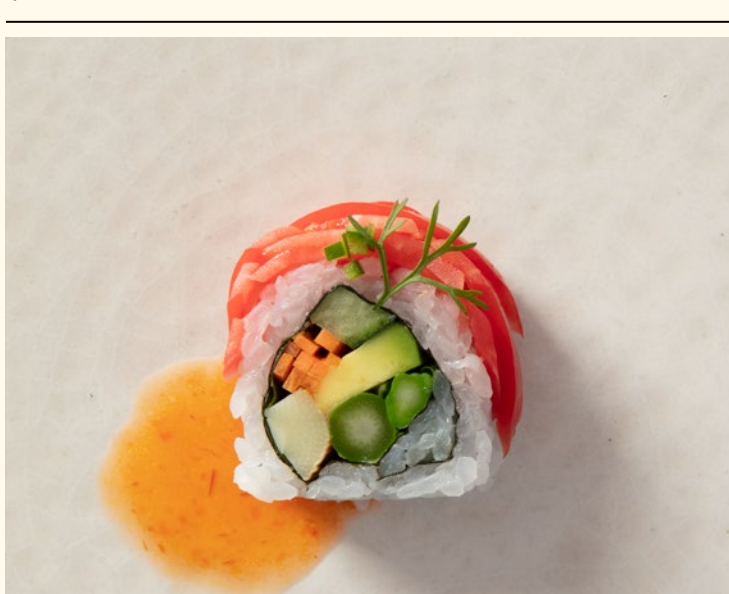
### Criollo

(8 pieces) Tempura fried roll with plantain, farmers cheese or tofu and avocado, topped with mango and teriyaki sauce. \$20.900



### Futo maki veggie

(8 pieces) Marinated shitake mushrooms, asparagus, hearts of palm, spinach, carrot pickle, tamago (Japanese omelette) and sesame seeds, wrapped in asian radish or cucumber. \$19.900



### Jalapeño and tomato

(8 pieces) With asparagus, avocado, carrot pickle, cucumber, hearts of palm, shiso and cream cheese with dill, wrapped in tomato, with coriander, jalapeño and rocoto sauce with sesame oil. \$21.900



### Vegetable ceviche

(8 pieces) Crispy panko crusted hearts of palm and sundried tomatoes wrapped in avocado with finely chopped onion, garlic, lime, coriander and a vegetarian leche de tigre sauce. \$26.900



## Nigiri and sashimi



### Nigiri

Local 🇺🇸🇯🇵🇦

**Per piece.** Snapper, tuna or sea bass. \$7.900

**Trout.** \$7.200

**Pirarucú.** \$8.100

**3 pieces.** \$20.900

Imported 🇯🇵

**Per piece.**

Salmon. \$7.900

Shrimp. \$9.300



### Sashimi

Local 🇺🇸🇯🇵🇦

**One variety (5 pieces).**

Snapper, tuna or sea bass. \$23.900

**Trout.** \$22.900

Imported 🇯🇵

**One variety (5 pieces).**

Salmon. \$29.900



### Sashimi salad 🇯🇵🇦

Seasonal sashimi, shrimps, avocado, hearts of palm and organic salad greens, served with a ginger and ponzu dressing. \$37.900

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## Wok in a glass



### Juices

**Golden passion fruit.** \$7.100

**Mango.** \$7.100

**Araza.** \$7.800

**Cupuazu.** \$7.800

**Strawberry.** \$7.900

**Mandarin.** \$8.900

**Gili gili.** Tamarind, pineapple, ginger and a syrup infused with spices. \$11.700

**Tropicana.** Mango, mandarin, banana and purple passion fruit. \$12.300

**Mango lush.** Mango, lemongrass, apple and ginger. \$13.800

**Acai, mango and purple passion fruit.** \$13.900

**Ping pong.** Red grape, lychees, fresh lime and soda water. \$14.600

**Strawberry and lychee.** \$14.900



### Lemonades

**Raw sugar cane.** \$5.600

**Traditional.** \$5.900

**Lemongrass.** \$7.200

**Mint frappe.** \$7.400

**Honey.** \$8.900

### Sodas

**Golden passion fruit.** \$7.100

**Tamarind.** \$7.100

**Purple passion fruit.** \$7.100

**Camu camu.** \$7.800

**Corozo.** With lemon zest. \$7.800

### Ice tea

**Green Wok.** A blend of local Colombian green tea with mint, guayusa and yacon. \$6.200

**Watermelon Ice Tea.** Watermelon, jasmine tea, ginger syrup and lime. \$9.200

**Ice tea Wok.** A blend of fruit tea, fresh orange and lime juice and a syrup infused with spices. \$13.900

**Hibiscus infusion.** No added sugar. \$6.900

**Cucumber with thai basil.** Cucumber juice, thai basil and a ginger and lime syrup. \$11.600

### Smoothies

**Prepared with homemade cashew milk.**

**Banana and cacao.** Cacao nibs, banana, cinnamon, coconut and dates. \$14.500

**Mixed berry.** Mix of fresh berries, banana, cinnamon and mint. \$14.600

### Freshly squeezed juices

**Carrot, apple and ginger.** \$12.400

**Green juice.** Apple, pear, lime and baby spinach. \$15.900

### Others

**Lychee water.** \$19.900

**Manantial mineral water (500ml).** \$6.700

**Sparkling manantial mineral water (300ml).** \$6.100

**Sodas (330ml).** \$5.400

**Ginger ale (300ml).** \$6.900

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## Beers

### Draft Pola del pub.

Germania. \$7.900

India Pale Ale (IPA) (330ml). \$14.900

**Ōtoro.** Japanese style pilsen lager (330ml). \$15.900

## Wine

### Blanco

Glass    Bottle

Flor de Crasto

(Portugal). ..... \$26.900 | \$128.900

### Rosado

Protocolo tempranillo

(Spain). ..... \$26.900 | \$128.900

### Tinto

J. Bouchon Carmenere

(Chile). ..... \$26.900 | \$128.900

**A glass of warm mulled wine. \$26.900**

## Sake

### Chilled jar

Momokawa Organic or Diamond. \$34.900

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## Dessert at Wok



### Tapioca with mango

\$8.900



### Wontons

Filled with cheese and caramel. Served with a blackberry compote. \$14.900

### Lemongrass creme brulee with coconut tuille biscuit

\$14.900

### Coconut flan

\$12.300

### Chocolate cake with blackberry compote

Flour free. \$15.900

With vanilla ice cream. \$21.400



### Sticky toffee pudding

\$15.300

With vanilla ice cream. \$20.800



### Matcha tea "tres leches"

Served with mix berry compote and vanilla cream. \$17.900



### Mixed berries cheesecake

\$17.900



### Pavlova

Meringue with passion fruit coulis, vanilla cream, mango and fresh purple passion fruit. \$15.900



### Chocolate tart

Nut, cacao, date and coconut crust filled with cashew, cacao and honey cream and topped with raspberries or blueberries depending on the season (Flour free and dairy free). \$18.900



### Chocolate mousse

Served with vanilla ice cream, chocolate crumble, vanilla cream and sea salt. \$15.900

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## Coffee

We offer a choice of two varieties of coffee from different regions of Colombia.

### Nariño

From an association of small producers.

### Huila

From an association of young and female coffee farmers.



Coffee. \$4.800

Espresso. \$4.200

Double espresso. \$5.400

Cappuccino. \$5.400

Latte. \$7.100

Macchiato. \$4.300



### Vietnamise coffee

\$5.100

Cold. \$5.900

Both with condensed milk.



### Affogato

Espresso with vanilla ice cream and miso caramel. \$7.900

All coffees can be ordered decaffeinated, with lactose-free milk and/or nut milk.

With cashew milk. \$3.000

## Tea (jar)

Jasmine. \$6.100

**Green Wok.** A blend of Colombian green tea, mint, guayusa and yacon. \$6.100

## Infusions

Ginger and honey. \$4.600

Apple, blackberry and fresh herbs. \$6.300

## Hot chocolate

Prepared with 100% single origin Colombian chocolate from Arauca.

With water. \$5.900

With lactose - free milk. \$6.400

With cashew milk. \$7.200

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## Kids menu



### Satays

1 skewer and a side dish.

**Chicken thighs marinated in soy sauce infusion and peanut oil. \$17.900**

#### Side dishes:

- Stir fried rice with peas, egg, chives and sesame oil.
- Stir fried vegetables with soy sauce.
- Butterfly pea flower infused rice.

### Mini bamboo Wok

Chargrilled chicken breast marinated in hoisin sauce, served with stir fried vegetables, jasmine or brown rice, green mango and sesame seeds. \$24.900

### Mini stir fried egg noodles

Stir fried wheat and egg noodles, vegetables, oyster sauce, soy sauce, ginger and sesame oil.

**With vegetables and shitake sauce. \$16.900**

**With chicken breast. \$20.900**

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## Wok at home



### Gyoza kit

Contains 9 frozen gyozas and a packet of soy infused dipping sauce.

**Mushrooms.** \$28.900

**Chicken.** \$28.900

**Beef.** \$31.900

**Mixed.** (3 mushroom, 3 chicken, 3 beef). \$31.900



### Tan tan ramen kit

\$39.900

**Tan Tan broth.** Broth (chicken broth with tahini and Sze-chuan pepper).

**Tan Tan chicken.** Chopped chicken breast with shitake and courgette.

**Vegetables.** Sliced onion and bok choy.

**Saporo style ramen pasta.** Does not contain eggs.

**Sesame seeds.**

**Preparation instructions.**

**WOK** ★

Territorio  Redeban®

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